Therapeutic Lifestyle Changes to Lower Cholesterol

To promote heart health, you should:

- Adopt healthy eating habits that include foods low in saturated fat, trans fat, sodium, and cholesterol.
- Lose weight if you are overweight or obese.
- ▼ Increase physical activity. Talk to your healthcare provider to make an appropriate plan for you. Try for 30-60 minutes of exercise each day.
- Cut out smoking/tobacco products. If it is hard to quit on your own, ask for help. All VA Medical Centers have programs to help veterans quit smoking.

Food Group	Best Choices
Choose at least 6 servings each day. A serving is: - 1 slice bread - 1-ounce dry cereal - 1/2 cup cooked cereal, rice or pasta	 100% whole grain breads, rolls, buns, bagels, pita breads and English muffins. Whole grain soft tortillas, rice cakes, breadsticks Steel cut oatmeal, dry whole oat cereals Brown rice and whole grain pasta Tip: Choose more whole grain foods. The words "whole" or "bran" should be listed first on the ingredient label. Look for 100% whole grain.
Vegetables Choose 3 to 5 servings each day. A serving is: - 1 cup raw leafy vegetables - ½ cup cooked or chopped raw vegetables - ¾ cup vegetable juice	 Fresh, frozen and low-sodium canned vegetables Vegetables steamed or sautéed in canola or olive oil, low-sodium vegetable juice and low-sodium vegetable or clear broth soups

Food Group	Best Choices
Fruits Choose 2 to 4 servings each day. A serving is: - 1 piece fresh fruit - ½ cup canned fruit - ¼ cup dried fruit - ¾ cup fruit juice	 Fresh or frozen fruit, dried fruit without added sugar and canned fruit in natural juice Choose whole fruit instead of juice to get more fiber Fruit is a good choice for a snack or dessert
Dairy Products Choose 2 to 3 low-fat or fat-free servings each day. A serving is: - 1 cup milk - 1 cup yogurt - 1 ½ -2 ounces cheese	Fat-free and 1% milk Yogurt, cheese or buttermilk made with skim or 1% milk, cheese made with 3 grams of fat per ounce Fat-free cream cheese and sour cream Unsweetened soymilk, rice milk or almond milk
Meat and Meat Substitutes Limit meat to no more than 5 ounces each day. A serving is: - 3-ounce meat, fish, poultry - ½ cup beans, peas, lentils - 2 egg whites - A 3-ounce portion of cooked meat is about the size of a deck of cards.	Ground beef >90% lean, round and loin cuts of beef Skinless white meat chicken and turkey (not deep-fried) Canadian bacon Salmon, tuna (in water), sardines, mackerel and herring Imitation "meat" made from soy, egg whites or egg substitutes Veal, loin and leg cuts of pork and lamb, wild game like venison and elk
Fats, Oils and Sweets Choose margarines with liquid vegetable oil listed before hydrogenated oil on the ingredient list. Limit intake of sweets and snacks, especially if you are overweight. A dessert labeled fat-free can still have calories	Canola, olive or flaxseed oil Vegetable cooking sprays Margarines that help lower cholesterol Nuts, seeds, avocados, olives, and natural peanut butter Low-fat gravy (powder mixes or jars) Sugar-free gelatin, fat-free/sugar- free pudding